

Fond du Lac County Senior Dining Program Menu 3 Dates: February 15th to March 19th, 2010

<u>Mon., February 15th</u> Southern Fried Chicken Whipped Potatoes Gravy Rivera Blend Veg. Chilled Peaches Carrot Cake w/cream cheese frosting White Bread	<u>Tues., February 16th</u> Hungarian Goulash Over Pasta Capri Blend Veg. Cinnamon Applesauce Prune Cake Marble Rye Bread	<u>Wed., February 17th</u> <u>ASH WEDNESDAY</u> Tuna Noodle Casserole Broccoli Apple Rings Fresh Fruit Russian Rye	<u>Thurs., February 18th</u> Meatloaf w/Ketchup Baked Potatoes Margarine pat Sour Cream Squash Mandarin Oranges German Apple Cake Wheat Bread	<u>Fri., February 19th</u> Pork Steak Gravy Mashed Potatoes Mixed Vegetables Lime Cottage Cheese Salad Vanilla Pudding Poppy Seed Muffin
<u>Mon., February 22nd</u> Pizza Casserole Garden Blend Veg Ambrosia Salad Ice Cream Wheat Bread	<u>Tues., February 23rd</u> Roast Pork Loin Whipped Potatoes Gravy Cream Style Corn Tropical Fruit Oatmeal Raisin Cookie Vienna Bread	<u>Wed., February 24th</u> Ring Bologna Ketchup / Mustard German Potato Salad Red Cabbage Under the Sea Salad Fruit Cocktail Cake White Bread	<u>Thurs., February 25th</u> Roast Chicken Parsley Potatoes Margarine Pat Harvard Beets Hunter's Pudding Chilled Pears Wheat Bread	<u>Fri., February 26th</u> BBQ Ribs O'Brien Potatoes Spinach Pea and Cheese Salad Molasses Cookie Rye Bread
<u>Mon., March 1st</u> Spaghetti and Meatsauce Italian Cut Gr. Beans Tapioca Pudding Tossed Salad w/ Italian dressing Italian Bread Parmesan Cheese	<u>Tues., March 2nd</u> Pork Chop in gravy Backwoods Potatoes Tomato/Zucchini Sunshine Salad Sherbet WW Dinner Roll	<u>Wed., March 3rd</u> Roast Beef Whipped Potatoes Gravy Winter Blend Veg. Apricots Fresh Fruit Sourdough Bread	<u>Thurs., March 4th</u> Baked Liver Whipped Potatoes Gravy French Cut Gr Beans Carrot Raisin Salad Pineapple upside Down Cake White bread	<u>Fri., March 5th</u> Sloppy Joes On a Bun Oven Brown Potatoes Baked Beans Perfection salad Banana Cake
<u>Mon., March 8th</u> Chili Cheese Slice Crackers California Blend Veg Mixed Fruit Salad Peach Cobbler Rye Bread	<u>Tues., March 9th</u> BBQ Chicken Red Jacket Potatoes Margarine Pat Pea & Carrots Tossed Salad w/ 1000 Island Dressing Pumpkin Bar Wheat Bread	<u>Wed., March 10th</u> Baked Ham Scalloped Potatoes Baby Whole Carrots Pineapple Tidbits Ice Cream Light Rye Bread	<u>Thurs., March 11th</u> Swedish Meatballs Over Rice Wisconsin Blend Veg Applesauce Gelatin Fresh Fruit Cornbread Muffin	<u>Fri., March 12th</u> Veal parmesan Spaghetti noodles Italian Cut Gr. Bean Mixed Fruit Cup Cherry Crisp Vienna Bread
<u>Mon., March 15th</u> Ham loaf Sweet Potatoes Whole Kernel Corn Macaroni Salad Fresh Fruit Russian Rye Bread	<u>Tues., March 16th</u> Salisbury Steak in Gravy Garlic Mashed Potatoes Peas 3 Bean Salad Blueberry Torte Apple Muffins	<u>Wed., March 17th</u> <u>St. Patrick's Day</u> Corned Beef Cabbage O'Brien Potatoes Lime CC Salad Shamrock Cookies Sourdough Bread	<u>Thurs., March 18th</u> Roast Turkey Homemade Dressing Gravy Asparagus Cranberry Sauce Strawberry Shortcake Whole Wheat Bread	<u>Fri., March 19th</u> Beef Stew Over Dumpling Brussels Sprouts Purple Plums Birthday Cake Dinner Roll

**Menus are subject to change*

**2% Milk, and Margarine*

Served with all congregate meals

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